

Hornblower yacht including the downtown skyline, the Star of India, the Coronado Bay Bridge, The Midway Museum, Point Loma and so much more.





Scan to visit San Diego
Hornblower mobile web page!

Visit hornblower.com



### Before You Cruise

Hornblower strongly recommends making reservations in advance of your cruise either by phone or online\*. Be sure to confirm your dining cruise boarding location when you make your reservation in case it changes.



\* **Reservations** are taken on a space-available basis, and are not confirmed until payment is received. All payments are final and non-refundable.

**Cancellation Policy:** Once payment is received cruises are non-refundable. With a 48 hour or better notice we will be happy to reschedule your cruise date or issue a gift certificate for the amount paid. Cruises are non-refundable and non-transferable within 48 hours of your cruise. We do not compensate for no-shows or late arrivals.

**Public Parking** is available and rates may vary in each location. Visit the *Directions* page at hornblower.com for more details.

**Wheelchair/Limited Mobility Access:** Please call ahead to ensure availability.

For groups of 20 or more call 619-686-8700.



Hornblower Cruises & Events is committed to environmental responsibility. For more information on how to save the bay or what you can do to help preserve the environment, visit:



## CHAMPAGNE BRUNCH CRUISES

HORNBLOWER

# DINING CRUISES

HORNBLOWER



Enjoy fresh sea air and year-round sunshine aboard your 2-hour cruise. Dive into a lavish brunch buffet with free-flowing champagne. Take a trip to the sundeck to soak in the sights. At Hornblower, it's not just brunch, it's an experience!

#### **Champagne Brunch Buffet Menu Features:**

- Unlimited Champagne, Mimosas,
   Sparkling Cider, Soda, Juice, and Coffee
- Build your own Eggs Benedict
- French Toast Bar with Fruit and Nuts
- Carved Prime Sirloin with Fresh Rosemary
- Variety of Fresh Sushi

- Old Bay Seasoned Shrimp
- Variety of Fresh Salads
- Bakery Station with Bread Pudding
- Decadent Dessert Buffet
- Private Reserved Table
- And, much much more

Sundays year-round and Saturdays and Sundays during the summer. Boarding: 10:30 a.m. • Cruising: 11:00 a.m. - 1:00 p.m.\*\*

Adults starting at \$60\* | Children (4-12) starting at \$36\*

Children (3 and under) are FREE

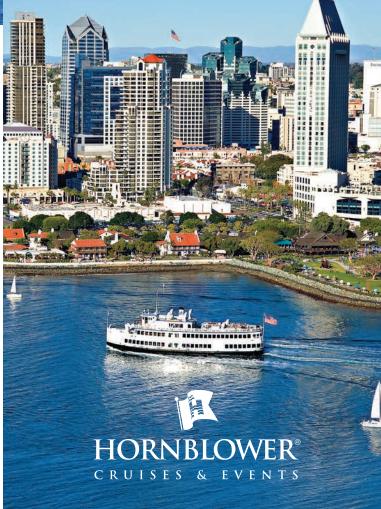
Discounts available for seniors, military and groups.

#### 619-686-8715 hornblower.com



- \* Service charge, landing fee and tax additional. Yachts, menus and rates subject to change. In compliance with the US Coast Guard, photo identification is required for all passengers 18 years of age or older.
- \*\* Times subject to change.

San Francisco | Berkeley | Old Sacramento | Newport Beach Marina del Rey | Long Beach | San Diego | New York City A deliciously different experience on San Diego Bay.



## Nightly Dinner Cruises

The only 3-hour dinner cruise on San Diego Bay with a 3-course gourmet seated meal and a guaranteed private table.

A Hornblower Dinner Cruise combines the best of dining, sightseeing and cruising with nightly cruises year round. Sip a complimentary glass of champagne, enjoy a freshly prepared 3-course meal at your own private table and marvel over the sights of San Diego Bay. Take a moonlit stroll along the outer decks and hit the



dance floor anytime throughout the night with music from our onboard DJ. It will be an evening to remember!

Boarding: 6:30 p.m. Cruising: 7:00 p.m. - 10:00 p.m.\*\*

#### Adults starting at \$75.00\*

Discounts available for children, seniors, military and groups.

619-686-8715 hornblower.com



- \* Service charge, landing fee, and tax additional. Yachts, menus and rates subject to change. In compliance with the US Coast Guard, photo identification is required for all passengers 18 years of age or older.
- \*\* Times subject to change.

#### **Dinner Menu**

#### **First Course**

The Salad of the Season

Freshly Baked, Warm Artisanal Rolls with Butter

#### **Second Course**

Grilled Flat Iron Steak and Four-Cheese Potato Gratin



Loch Duart Salmon with Miso Soy Glaze and Seared Risotto Cake

Or

Lemon Rosemary Organic Breast of Chicken and Orzo Pasta

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**Vegetarian Selection – Roasted Vegetable Timpano** 

#### Dessert

#### **White Chocolate Raspberry Swirl Cheesecake**

Rich, creamy and slightly tangy cheesecake layer above sweet, crunchy dark chocolate cookie crust and swirled with a velvety, Chambord-style sauce made from blueberries, strawberries, raspberries and blackberries. Topped off with a dollop of freshly whipped cream.

#### Kids Menu

**Chicken Fingers • French Fries • Fruit Salad • Brownie** 



#### **Dinner Menu Enhancements**

Enhancements are in addition to Dinner Cruise pricing. Visit hornblower.com for prices or call 619-686-8715.

#### Appetizers

#### **Classic Shrimp Cocktail**

Six beautiful Gulf shrimp, poached to perfection and served with a tart-and-tangy Creole-style dipping sauce brightened with a kick of heat.

#### **Spinach & Artichoke Gratin**

Warm and rich, baked with caramelized onions and garlic, roasted artichoke quarters, and just a touch of diced pimento. Finished with a dusting of parmesan and herbed, gratin-style bread crumbs for a satisfying crunch.

#### **Seasonal Bruschetta**

Crunchy, toasted crostini brushed with extra-virgin olive oil and a pistou of macerated fresh garlic, lemon juice, and herbs. Served with a generous topping of this season's organic ingredients, including freshly chopped tomatoes, farmer's cheese and mushrooms in a reduced balsamic glaze. (Ask your server for today's option.)

#### **Second Course**

#### Farm to Sea - Filet Mignon and Prawns

Center-cut USDA Choice filet mignon grilled to perfection with black truffle butter, partnered with three succulent prawns. Farm to Sea is served with potato gratin, baked with caramelized onions and four distinctive cheeses and seasonal vegetables.

#### Dessert

#### Sugar-Glazed Crème Brulée

A classic application of a perennial favorite with a slight twist: a complement of fresh, seasonal berries: silky, sweet, browned to perfection and graced with a spoonful of freshly whipped cream.

#### **Chocolate Trilogy**

A dense, creamy flourless torte made with lusciously dark gianduja and topped with a duo of light, airy white and dark chocolate mousses. Finished with a chocolate ganache glaze.

#### **Seasonal Berry Parfait**

A beautiful confection of fresh tart-and-sweet berries tossed in simple syrup and layered with deliciously rich Chantilly cream. Your reward for reaching the bottom of the glass: a silky Sabayon custard flavored with Grand Marnier and a crème patisserie.

## Join the Celebration!

A cruise around beautiful San Diego Bay is a unique choice for a celebration whether it's a milestone birthday, graduation, or a romantic anniversary. Hornblower combines dining with champagne, music and ever-changing city views for the ultimate celebration experience. Don't forget the camera!



## Dinner and Brunch Cruises Enhancement Packages

Enhancement packages are in addition to Dinner and Brunch Cruise pricing. Call 619-686-8715 or visit hornblower.com for prices.

#### Celebration Package

Includes window table, pre-set bottle of champagne, two embossed Hornblower champagne flutes, truffles and a formal table setting with showplates and colored linen overlay.

#### **Sweetheart Package**

Includes window table, pre-set bottle of champagne, two embossed Hornblower champagne flutes, truffles, Oven Baked Spinach & Artichoke Gratin appetizer to share, enhanced duet entrée for each and a formal table setting with showplates and colored linen overlay. Only available on Dinner Cruises.

Additional Dinner and Brunch Cruise enhancements available.

## **Groups, Private Charters, Weddings & Receptions:**

For groups of 20+ and private parties, call 619-686-8700. Ask about our Intimate Weddings on Dinner or Brunch Cruises.